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CALFEE HALTER GRISWOLD

NO. 9168 P. 6

Appl. No. 09/923,210

Amdt. dated June 9, 2004

Reply to Notice of Non-Compliant Amendment of May 28, 2004

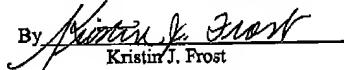
**REMARKS/ARGUMENTS**

In response to the Notice of Non-Compliant Amendment, claims 4, 13, and 17 are now properly identified as "currently amended."

Respectfully submitted,

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By



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- (c) adding food bits to the super-stabilized nut spread to form a mixture, wherein said mixture comprises from about 50 ml to 250 ml of food bits per 100 g of the total weight of the mixture; and
- (d) forming the mixture into a bar shape.

22. (previously presented) The process of Claim 21, wherein said snack bar comprises at least about 45% super-stabilized nut spread.

23. (previously presented) The process of Claim 22, wherein said snack bar comprises from about 60% to about 95% super-stabilized peanut butter.

24. (previously presented) The process of Claim 21, comprising the additional step of:

- (e) enrobing the snack bar with a confectioner's material to form an enrobed snack bar.

25. (previously presented) The process of Claim 24, wherein said enrobed snack bar comprises greater than about 30% super-stabilized peanut butter.

26. (previously presented) The process of Claim 25, wherein said enrobed snack bar comprises from about 45% to about 80% super-stabilized nut spread.

27. (previously presented) The process of Claim 21, wherein said super-stabilized nut spread has a penetration value of from about 150 to about 250 penetration units (mm/10) at 21°C.

28. (previously presented) The process of Claim 27, wherein said snack bar has a Bar strength of at least about 2 inches (5 cm).

29. (previously presented) The process of Claim 28, wherein said snack bar has a Bar Strength of from about 3 inches (8 cm) to about 8 inches (20 cm).